DAY CRUISES MARITIME, LLC

FORMALLY KNOWN AS 'CORPUS CHRISTI DAY CRUISE, LLC'

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Date June 11, 2002

To: USPHS/VSP

Re: Texas Treasure II @ Port of Palm Beach – CAS – 06-03-2002

CORRECTIVE ACTION STATEMENT

No.	Corrective Action
1	Test to be undertaken prior bunkering and result entered in Bunkering Logbook
2	Screw caps to be purchased and secured and then maintained in good condition clear of the deck
3	When not in use all fresh water hoses to be capped, rolled up and stored in the designated locker
4	A permanent line to be installed from the existing port side bunkering station to the stb'd side of the vessel. The use of portable hoses to be minimized
5	Fresh water tanks labeled in blue color
6	All fresh water lines painted blue
7	Two new chorine pumps onboard and two further pumps reconditioned. Two pumps used for bunkering and two for distribution. One of each pair in operation and one on automatic standby. Bunkering chlorine levels checked hourly and logged to ensure minimum 2.0 ppm.
8	Chlorine pump condition as per 7) above. Chlorine level to be monitored as per procedure posted next to analyzer
9	Chlorine analyzer to be calibrated daily as per procedure
10	To be disconnected and blanked
11	Missing
12	Water sample will be collected from different areas of the vessel and sent to an approved laboratory weekly for microbiological analysis. Records to be maintained.
	Local water supplier report to be maintained.
13	Report to sent 24-hours prior to US port arrival as required.

No.	Corrective Action
14	Contract with established pest control contractor commenced. Sightings log book to be maintained and coordinated by the vessel's Doctor
15	Outer deck doors and port holes repaired
16	As per 14).
17	Pest management plan to be implemented
18	Spring and backflow preventer to be fitted
19	Test kit to be purchased to test sanitizing solution. Sponges discarded and rags used
20	Cup dispenser to be bought
21	Handwash station to be installed
22	Drains to be modified to avoid direct connection
23	Difficult to clean surfaces are to be repaired/upgraded
24	Food lift shaft deck to be cleaned and painted. On an ongoing basis the shaft lift will be cleaned on a regular basis
25	The difficult to clean space will be modified with an insert
26	A new power outlet installed to reduce lengths of cords and improve ability to clean
27	Drain to be modified to avoid direct connection
28	All linen permanently removed
29	Manifold leak to be repaired
30	Manufacturers sticker/plate to be installed specifying required data.
	Location of pressure gauge inspected and found to be readable.
	Dish racks not to be stored on the deck
31	Exhaust system checked and found in operation
32	The system for cleaning pots to be modified:
	A dedicated garbage container to be installed for scraping grease
	The three sink system will be physically reversed to improve flow of pots
	Overflows to be fitted sinks to avoid cross contamination
	Spray hose to be fitted to improve initial cleaning
33	As per 32) but water will be changed more frequently to maintain cleanliness
34	Further shelving and storage to be fitted to ensure no cross contamination between clean and soiled pots
35	Clean scoops to be provided on top of the containers
36	To be modified to avoid water contamination
35	soiled pots Clean scoops to be provided on top of the containers

No.	Corrective Action
37	Raw meat and 'ready-to-eat' meats have been separated. Procedures to be developed for organization of food product
38	Suitcase removed
39	Walk-in cooler discarded
40	The garbage bin which blocked the sink removed.
41	To install a towel dispenser
42	Mixer bottles moved and personal bag removed from bar area. Staff instructed.
43	Under-counter lights will be correctly installed upon completion of the casino bar
44	Stands to be provided
45	A new blast chiller will be provided
46	Ongoing maintenance and improvement
47	Ongoing maintenance and improvement
48	Ongoing maintenance and improvement
49	Operating Procedures attached

Regards,

Captain Andrew T Cook